



Find answers to these questions: baseless cream cake in the oven in 5 minutes

Description

Ingredients

- 500g cream cheese (or full fat yoghurt if you don't have cottage cheese) so the cake is nice and creamy.
- 4 large eggs, mix well and add oil.
- 1 glass of pure sugar for a nice taste.
- 1 teaspoon vanilla extract to add depth and flavor.
- 1/4 cup all-purpose flour, to add texture to the cake without kneading.
- 1/2 cup heavy cream for extra fat.
- A pinch of salt to balance the taste.

Preparation

1. Preheat your oven to 180°C (350°F). This way you can make sure your oven is at the right temperature when your cake is ready.
2. Prepare the cake mix: In a large mixing bowl, combine the cottage cheese, eggs, powdered sugar, vanilla extract, flour, whipped cream and a pinch of salt. Use an electric mixer or whisk to mix everything together until smooth and well combined. The aim is to obtain a lump-free, homogeneous oil mixture.
3. Prepare a baking dish: Lightly grease a 23 cm baking dish with oil or non-stick spray. You can also cover the bottom with baking paper so you can easily remove it.
4. Pour the mixture into the plate: When your cake dough becomes soft, pour it into the plate you prepared. Use a spatula to smooth the top.
5. Bake the cake: Place the baking dish in the preheated oven and bake for 45 to 50 minutes or until the cake is set and the top is golden brown. Exact baking time may vary depending on your oven, so it's best to start with around 40 minutes. The center should jiggle slightly as the cake rotates slowly, indicating it's ready.
6. Cool and serve: Let the cake cool to room temperature and then refrigerate for at least 4 hours or overnight, this will make it even creamier and easier to slice. This step is important to achieve the

perfect condition.

7. Dust before serving: Sprinkle with powdered sugar or drizzle with fruit puree for a stylish touch before serving.

The finishing touch:

For a change, serve this delicious curd cake with a dollop of whipped cream or some fresh fruit. The beauty of this cake is in its simplicity, which reveals its creamy texture and light flavor. Proof that you don't need complicated ingredients or techniques to make a rich and delicious dessert

Category

1. Grandma Recipes

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